

CLAIMS

1. A ubiquinone supplementation food
which is obtainable by adding a composition
5 containing ubiquinone and an oil/fat.
2. The ubiquinone supplementation food according to
Claim 1,
which contains 0.001 to 50% by weight of ubiquinone
10 based on the total weight of the food.
3. The ubiquinone supplementation food according to
Claim 1 or 2,
which contains 0.01 to 50% by weight of ubiquinone
15 based on the total weight of the oil/fat.
4. The ubiquinone supplementation food according to
any one of Claims 1 to 3,
wherein the oil/fat has a melting point of not lower
20 than 20°C.
5. The ubiquinone supplementation food according to
Claim 4,
wherein the composition containing ubiquinone and an
25 oil/fat is obtainable by dissolving ubiquinone in the
oil/fat having a melting point of not lower than 20°C under
heating, and solidifying or plasticizing the obtained
mixture, or preparing the obtained mixture into an oil-in-
water emulsion or a water-in-oil emulsion.
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6. The ubiquinone supplementation food according to
any one of Claims 1 to 3,
wherein the oil/fat has a melting point of below 20°C.
- 35 7. The ubiquinone supplementation food according to

Claim 6,

wherein the composition containing ubiquinone and an oil/fat is obtainable by dissolving ubiquinone in the oil/fat having a melting point of below 20°C under heating,
5 and preparing the obtained mixture into an oil-in-water emulsion.

8. The ubiquinone supplementation food according to any one of Claims 1 to 7,

10 which is at least one species selected from the group consisting of edible oils/fats, milk, dairy products, sauces, breads, pies, cakes, confections, roux, seasoning liquors, ice confections, noodles, processed foods, boiled rice preparations, jams, canned foods, and beverages.

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9. The ubiquinone supplementation food according to any one of Claims 1 to 8,

which further contains an antioxidant and/or an edible color.

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10. The ubiquinone supplementation food according to Claim 9,

wherein the antioxidant and/or edible color is at least one species selected from the group consisting of
25 ascorbyl palmitate, ascorbyl stearate, catechin, lecithin, tocopherol, tocotrienol, lignan, and carotenoid.

11. An edible oil/fat composition
which contains ubiquinone.

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12. The edible oil/fat composition according to Claim 11,

which contains 0.01 to 50% by weight of ubiquinone based on the total weight of the oil/fat composition.

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13. The edible oil/fat composition according to Claim 11 or 12,

which further contains an antioxidant and/or an edible color.

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14. The edible oil/fat composition according to Claim 13,

wherein the antioxidant and/or edible color is at least one species selected from the group consisting of ascorbyl palmitate, ascorbyl stearate, catechin, lecithin, tocopherol, tocotrienol, lignan, and carotenoid.

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15. A process for producing a ubiquinone supplementation food

which comprises dissolving ubiquinone in an oil/fat under heating, and adding the obtained mixture to a food material.

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16. The process according to Claim 15,

wherein the oil/fat has a melting point of not lower than 20°C, and the mixture to be added to a food material is obtainable by dissolving ubiquinone in said oil/fat under heating, and solidifying or plasticizing the resultant, or preparing the resultant into an oil-in-water emulsion or a water-in-oil emulsion.

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17. The process according to Claim 15,

wherein the oil/fat has a melting point of below 20°C, and the mixture to be added to a food material is obtainable by dissolving ubiquinone in said oil/fat under heating, and preparing the obtained mixture into an oil-in-water emulsion.

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18. A ubiquinone supplementation food

which is obtainable by the process according to any

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one of Claims 15 to 17.

19. A method for preventing precipitation and/or localization of ubiquinone in a food

5 which comprises producing a food by dissolving ubiquinone in an oil/fat under heating and adding the obtained mixture to a food material.

20. The method according to Claim 19,

10 wherein the oil/fat has a melting point of not lower than 20°C, and the mixture to be added to the food material is obtainable by dissolving ubiquinone in said oil/fat under heating, and solidifying or plasticizing the resultant, or preparing the resultant into an oil-in-water
15 emulsion or a water-in-oil emulsion.

21. The method according to Claim 19,

 wherein the oil/fat has a melting point of below 20°C, and the mixture to be added to the food material is
20 obtainable by dissolving ubiquinone in said oil/fat under heating, and preparing the resultant into an oil-in-water emulsion.

22. A method for supplying ubiquinone

25 which comprises ingesting the food according to any one of Claims 1 to 14 or 18.

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